

# Smothered Turkey Chops with Apple Butter Gravy

## Like Mom used To Make

### By Gary Townsell

#### Ingredients

8 Turkey 'Chops', cut ½" thick  
Vegetable oil for frying

#### **For the flour**

1c. flour  
2T. garlic powder  
1t. ground ginger  
2 ½ T. paprika  
1T. onion powder

#### **For the Gravy**

1pt. apple butter  
1pt. chicken stock

#### **For the mashed potatoes**

1lb. potatoes  
4 oz. butter cubed  
4 oz. evaporated milk  
Salt and pepper to taste

#### Method

##### **For The Turkey Chops**

1. Mix flour seasoning together well.
2. Heat oil in a frying pan over medium heat, season turkey chops with salt and pepper and dredge in seasoned flour shaking off excess.
3. Place in hot oil and fry until golden brown turning over and browning on the other side
4. Remove from oil and let drain on a rack or on paper towels.
5. Remove oil from pan and deglaze with chicken stock stirring to remove the brown bits from the bottom, then add apple butter and reduce until the proper consistency, adjusting thickness by adding either stock or apple butter.
6. Place turkey chops in the gravy and let sit over very low heat for 3-5 minutes.

##### **For The Mashed Potatoes**

1. Peel and quarter potatoes and place in sauce pot and cover with cold water, add salt and cook until fork tender. Remove from heat, drain well and pass through a ricer or food mill (mom used a fork or potato masher which gave the potatoes a lumpy texture which I personally love!).
2. Add cubed butter and stir, then add milk place over low flame and stir 5-7 minutes. Season with salt and pepper to taste.